



## Unit F7KW 04 (596)

## Monitor Product Quality in Fish Processing

### Unit Summary

This Unit is about understanding how to assess fish quality. It includes understanding the science behind fish spoilage, the maintenance of quality, the factors that can impact on the quality of seafood and the methods used to assess and score fish quality.

This Unit is for you if you monitor product quality in fish processing.

In order to be assessed as competent you must demonstrate to your assessor that you can consistently perform to the requirements set out below. Your performance evidence must include at least one observation by your assessors in your work place or work placement.

*Achievement of this Unit will provide you with opportunities to develop the following SQA Core Skills:*

Communication Access 3

- ◆ Produce simple written communication

Problem Solving Intermediate 1

- ◆ Analyse a straightforward situation or issue
- ◆ Plan, organise and complete a straightforward task
- ◆ Review and evaluate a straightforward problem solving activity

Working with Others Intermediate 1

- ◆ Work with others in a group to complete a straightforward activity

***I have completed the requirements of this Unit.***

**Candidate name:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Candidate signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

***I can confirm the candidate has completed all requirements of this Unit.***

**Assessor signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**IV signature:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Assessment centre:** \_\_\_\_\_

	You must be able to:	Evidence Requirements	Evidence/ Activity Ref No.
1	<p>Monitor product quality effectively</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Follow the health, safety and hygiene requirements when carrying out quality checks.</li> <li>(b) Wear appropriate personal protective clothing and equipment during quality monitoring.</li> <li>(c) Identify and report factors which may adversely affect product quality.</li> <li>(d) Identify correctly and report non-conformance to quality standards to the relevant person.</li> <li>(e) Take action to reject or isolate products or items which do not conform to specification.</li> </ul>	<p>Evidence of monitoring product quality in accordance with workplace procedures.</p>	

	You must be able to:	Evidence Requirements (cont)	Evidence/ Activity Ref No.
2	<p>Contribute to resolving quality problems</p> <p>This means you:</p> <ul style="list-style-type: none"> <li>(a) Seek advice for quality problems outside your own level of authority or expertise.</li> <li>(b) Offer support to or seek help for colleagues who encounter quality problems.</li> <li>(c) Evaluate quality problems, within limits of your own expertise and understanding, and feedback your observations to the relevant person.</li> <li>(d) Receive and confirm instructions for the resolution of quality problems.</li> <li>(e) Carry out agreed action to resolve quality problems and feedback results to the relevant person.</li> <li>(f) Communicate clearly and accurately with others to ensure that resolutions to quality problems are understand.</li> </ul>	<p>Evidence of contributing to resolving quality problems in accordance with workplace procedures.</p>	

**Evidence of Performance**

Evidence of performance may employ examples of the following assessment:

- ◆ observation
- ◆ written and oral questioning
- ◆ evidence from company systems (eg Food Safety Management System)
- ◆ reviewing the outcomes of work
- ◆ checking any records of documents completed
- ◆ checking accounts of work that the candidate or others have written

<b>Candidate name:</b>		<b>Assessor initials/date</b>
<b>No</b>	<b>Activity</b>	
1		
2		

<b>You need to know and understand</b>		<b>Evidence</b>
Evidence of knowledge and understanding should be collected during observation of performance in the workplace. Where it cannot be collected by observing performance, other assessment methods should be used.		
K1	Fish and shellfish spoilage and its causes.	
K2	The impact of fish handling and temperature control on fish quality and spoilage.	
K3	The methods used to assess the quality of fish including manual testing, chemical and microbiological and their limitations.	
K4	Quality assessment methods that use taste and smell.	
K5	QIM fish quality assessment methods for seafood.	
K6	TORRY fish quality assessment methods for raw seafood.	
K7	TORRY fish quality assessment methods for cooked seafood.	
K8	Quality assessment taste calibration.	
K9	The role of quality assessment in quality assurance.	
K10	Developing new seafood quality assessment schemes.	
K11	The management of quality assessment in the fish industry.	
K12	The food safety legislation that controls fish quality assessment.	
Notes/comments		

**Assessor signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_